

City of Gardner

FOOD ESTABLISHMENT INSPECTION REPORT

Name	Elm St. School	Date	9/26/18	Type of Operation(s)	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection
Address	1100 Elm St.	Risk Level	NONE	HACCP Y/N		Previous Inspection Date:	
Telephone	(978) 632-1673					Pre-operation	
Owner	Gardner Public Schools					Suspect Illness	
Person-in-Charge (PIC)						General Complaint	
Inspector	Lauren Saunders	Time In:				HACCP	
		Time Out:			Permit No.	Other	

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Non-compliance with:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Anti-Choking 590.009 (E)
Tobacco 590.009 (F)
Allergen Awareness 590.009 (G)

FOOD PROTECTION MANAGEMENT

1. PIC Assigned/Knowledgeable/Duties

EMPLOYEE HEALTH

2. Reporting of Diseases by Food Employee and PIC

3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

4. Food and Water from Approved Source

5. Receiving/Condition

6. Tags/Records/Accuracy of Ingredient Statements

7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

8. Separation/Segregation/Protection

9. Food Contact Surfaces Cleaning and Sanitizing

10. Proper Adequate Handwashing

11. Good Hygienic Practices

12. Prevention of Contamination from Hands

13. Handwash Facilities

PROTECTION FROM CHEMICALS

14. Approved Food or Color Additives

15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

16. Cooking Temperatures

17. Reheating

18. Cooling

19. Hot and Cold Holding

20. Time as a Public Health Control

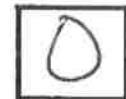
REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)

21. Food and Food Preparation for HSP

CONSUMER ADVISORY

22. Posting of Consumer Advisories

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):



Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

Inspector's Signature:	Print: Lauren Saunders
PICs Signature:	Print: Maria Sapeg

Page 1 of Pages

Everything looks great!

City of Gardner

FOOD ESTABLISHMENT INSPECTION REPORT

Name	Elm Street School	Date	2/11/19	Type of Operation(s)	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection
Address	1100 Elm St.	Risk Level	NONE	HACCP Y/N		Previous Inspection Date:	
Telephone	(978) 632-1673	Time In:		Time Out:		Pre-operation	
Owner	GPS					Suspect Illness	
Person-in-Charge (PIC)						General Complaint	
Inspector	Lauren Saunders					HACCP	
						Other	

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Non-compliance with:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Anti-Choking	590.009 (E)	<input type="checkbox"/>
Tobacco	590.009 (F)	<input type="checkbox"/>
Allergen Awareness	590.009 (G)	<input type="checkbox"/>

FOOD PROTECTION MANAGEMENT

- 1. PIC Assigned/Knowledgeable/Duties

EMPLOYEE HEALTH

- 2. Reporting of Diseases by Food Employee and PIC
- 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

- 4. Food and Water from Approved Source
- 5. Receiving/Condition
- 6. Tags/Records/Accuracy of Ingredient Statements
- 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

- 8. Separation/Segregation/Protection
- 9. Food Contact Surfaces Cleaning and Sanitizing
- 10. Proper Adequate Handwashing
- 11. Good Hygienic Practices

- 12. Prevention of Contamination from Hands
- 13. Handwash Facilities

PROTECTION FROM CHEMICALS

- 14. Approved Food or Color Additives
- 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

- 16. Cooking Temperatures
- 17. Reheating
- 18. Cooling
- 19. Hot and Cold Holding
- 20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)

- 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

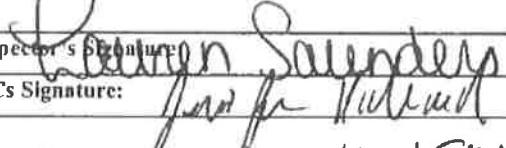
- 22. Posting of Consumer Advisories

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22): 0

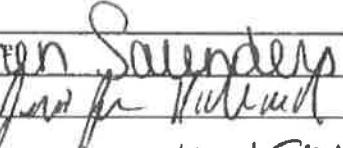
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DATE OF RE-INSPECTION:

C	N	
		23. Management and Personnel (FC-2)(590.003)
		24. Food and Food Protection (FC-3)(590.004)
		25. Equipment and Utensils (FC-4)(590.005)
		26. Water, Plumbing and Waste (FC-5)(590.006)
		27. Physical Facility (FC-6)(590.007)
		28. Poisonous or Toxic Materials (FC-7)(590.008)
		29. Special Requirements (590.009)
		30. Other

Inspector's Signature: 

Print: Lauren Saunders

PICs Signature: 

Print: Jennifer Richard

Page 1 of 1 Pages

*PIPE UNDER SINK LEAKS - SHOULD BE REPLACED

City of Gardner

FOOD ESTABLISHMENT INSPECTION REPORT

Address: 95 Pleasant St.
Gardner, MA 01440

Tel. (978) 630-4013 [fax] (978) 632-4682

Name	Gardner Academy	Date	10/11/18	Type of Operation(s)	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection
Address	75 East Broadway	Risk level	NONE	HACCP Y/N		Previous Inspection Date:	
Telephone	(978) 632-1606	Time		In:		Pre-operation	
Owner	Gardner Public Schools	Out:				Suspect Illness	
Person-in-Charge (PIC)						General Complaint	
Inspector	Lauren Saunders					HACCP	
					Permit No.	Other	

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Non-compliance with:

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Anti-Choking 590.009 (E)
Tobacco 590.009 (F)
Allergen Awareness 590.009 (G)

FOOD PROTECTION MANAGEMENT

1. PIC Assigned/Knowledgeable/Duties

EMPLOYEE HEALTH

2. Reporting of Diseases by Food Employee and PIC

3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

4. Food and Water from Approved Source

5. Receiving/Condition

6. Tags/Records/Accuracy of Ingredient Statements

7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

8. Separation/Segregation/Protection

9. Food Contact Surfaces Cleaning and Sanitizing

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DATE OF RE-INSPECTION:

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	24. Food and Food Protection (FC-3)(590.004)
	25. Equipment and Utensils (FC-4)(590.005)
	26. Water, Plumbing and Waste (FC-5)(590.006)
	27. Physical Facility (FC-6)(590.007)
	28. Poisonous or Toxic Materials (FC-7)(590.008)
	29. Special Requirements (590.009)
	30. Other

5. Authorization Form 14 doc

Inspector's Signature:

PIC's Signature:

Print:

Print:

Lauren Saunders

Lauren Saunders

Page 1 of 1 Pages

City of Gardner

FOOD ESTABLISHMENT INSPECTION REPORT

Name	Gardner High School	Date	9/26/18	Type of Operation(s)	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection
Address	200 Catherine St.	Risk Level	NON	HACCP Y/N		Previous Inspection Date:	
Telephone	(978) 632-1600	Time In:		Time Out:		Pre-operation	
Owner	Gardner Public Schools					Suspect Illness	
Person-in-Charge (PIC)						General Complaint	
Inspector	Lauren Saunders					HACCP	
						Other	

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Non-compliance with:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

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Anti-Choking 590.009 (E)
 Tobacco 590.009 (F)
 Allergen Awareness 590.009 (G)

FOOD PROTECTION MANAGEMENT

1. PIC Assigned/Knowledgeable/Duties

EMPLOYEE HEALTH

2. Reporting of Diseases by Food Employee and PIC

3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

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5. Receiving/Condition

6. Tags/Records/Accuracy of Ingredient Statements

7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

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13. Handwash Facilities

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15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

16. Cooking Temperatures

17. Reheating

18. Cooling

19. Hot and Cold Holding

20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)

21. Food and Food Preparation for HSP

CONSUMER ADVISORY

22. Posting of Consumer Advisories

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

D

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DATE OF RE-INSPECTION:

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	24. Food and Food Protection (FC-3)(590.004)
	25. Equipment and Utensils (FC-4)(590.005)
	26. Water, Plumbing and Waste (FC-5)(590.006)
	27. Physical Facility (FC-6)(590.007)
	28. Poisonous or Toxic Materials (FC-7)(590.008)
	29. Special Requirements (590.009)
	30. Other

5 Southbridge Street - 1st floor

Inspector's Signature: Lauren Saunders

Print: Lauren Saunders

PIC's Signature: Darcie Branch

Print: Darcie Branch

Page 1 of 2 Pages

Establishment Name: Gardner High School Date: 9/20/18

Gardner High School Date: April 18 Page: 2 of 2

City of Gardner

FOOD ESTABLISHMENT INSPECTION REPORT

Name	Gardner High School	Date	6/11/19	Type of Operation(s)	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection
Address	200 Catherine St.	Risk Level		Previous Inspection Date:			
Telephone	(978) 632-1600	HACCP Y/N		Pre-operation			
Owner	EPS	Time In:		Suspect Illness			
Person-in-Charge (PIC)		Out:		General Complaint			
Inspector	Lauren Saunders			HACCP			
				Other			

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Tobacco 590.009 (F)
Allergen Awareness 590.009 (G)

FOOD PROTECTION MANAGEMENT

- 1. PIC Assigned/Knowledgeable/Duties

EMPLOYEE HEALTH

- 2. Reporting of Diseases by Food Employee and PIC
- 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

- 4. Food and Water from Approved Source
- 5. Receiving/Condition
- 6. Tags/Records/Accuracy of Ingredient Statements
- 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

- 8. Separation/Segregation/Protection
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- 10. Proper Adequate Handwashing
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- 12. Prevention of Contamination from Hands
- 13. Handwash Facilities

PROTECTION FROM CHEMICALS

- 14. Approved Food or Color Additives
- 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

- 16. Cooking Temperatures
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- 20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)

- 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

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DATE OF RE-INSPECTION:

5 JUN 2007 DMS 14 doc

Inspector's Signature:
Lauren Saunders
Darcie Branch

Print:

Print:

Lauren Saunders
Darcie Branch

Page ____ of ____ Pages

Establishment Name: Gardner High School

Date: 4/11/19 Page: 2 of 2

Item No.	Code Reference	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION			
			PLEASE PRINT CLEARLY			
			<p>Same issues as Fall 2018 -</p> <ul style="list-style-type: none"> * 3 bay sink drain * Condensation pooling water in bottom of deli unit * Garbage disposal still out of order * Outdoors walk-in door not closing properly (top right corner) <p>Temps good - everything clean, dated</p>			
				<p>Corrective Action Required:</p> <p><input type="checkbox"/> Voluntary Compliance <input type="checkbox"/> Re-inspection Scheduled <input type="checkbox"/> Embargo <input type="checkbox"/> Voluntary Disposal</p> <p><input type="checkbox"/> No <input type="checkbox"/> Yes</p> <p><input type="checkbox"/> Employee Restriction / Exclusion <input type="checkbox"/> Emergency Suspension <input type="checkbox"/> Other:</p>		
<p>Discussion With Person in Charge:</p>						

City of Gardner

FOOD ESTABLISHMENT INSPECTION REPORT

Address: 95 Pleasant St.
Gardner, MA 01440

Tel. (978) 630-4013 [fax] (978) 632-4682

Name	Gardner Middle School	Date	9/26/18	Type of Operation(s)	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection
Address	29n Catherine St	Risk Level		Previous Inspection Date:			
Telephone	(978) 632-1103	HACCP Y/N		Pre-operation			
Owner	Gardner Public Schools	Time		Suspect Illness			
Person-in-Charge (PIC)		In:		General Complaint			
Inspector	Lauren Saunders	Out:		HACCP			
				Other			

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Non-compliance with:

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FOOD PROTECTION MANAGEMENT

- 1. PIC Assigned/Knowledgeable/Duties

EMPLOYEE HEALTH

- 2. Reporting of Diseases by Food Employee and PIC
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FOOD FROM APPROVED SOURCE

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PROTECTION FROM CONTAMINATION

- 8. Separation/Segregation/Protection
- 9. Food Contact Surfaces Cleaning and Sanitizing
- 10. Proper Adequate Handwashing
- 11. Good Hygienic Practices

Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N	
		23. Management and Personnel (FC-2)(590.003)
		24. Food and Food Protection (FC-3)(590.004)
		25. Equipment and Utensils (FC-4)(590.005)
		26. Water, Plumbing and Waste (FC-5)(590.006)
		27. Physical Facility (FC-6)(590.007)
		28. Poisonous or Toxic Materials (FC-7)(590.008)
		29. Special Requirements (590.009)
		30. Other

- 12. Prevention of Contamination from Hands
- 13. Handwash Facilities

PROTECTION FROM CHEMICALS

- 14. Approved Food or Color Additives
- 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

- 16. Cooking Temperatures
- 17. Reheating
- 18. Cooling
- 19. Hot and Cold Holding
- 20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)

- 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

- 22. Posting of Consumer Advisories

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

D

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DATE OF RE-INSPECTION:

Inspector's Signature: Lauren Saunders	Print: Lauren Saunders	Page 1 of 2 Pages
PICs Signature: Jessica Rousseau	Print: Jessica Rousseau	

Establishment Name: Gardner Middle School

Date: 9/26/18

Page: 2 of 2

DESCRIPTION OF VIOLATION / PLAN OF CORRECTION				Date Verified	
PLEASE PRINT CLEARLY					
Item No.	Code Reference	C - Critical Item R - Red Item			
		Pear hand wash SINK leaking in 3 places when on. - Pipe underneath - faucet spraying water onto walk - floor handle			
		Both hand wash sinks only reach 92° must reach 113° for sanitization purposes - SINK in dishwashing area hit 100°			
		wheel still pops off walk-in			
		steamer not working per staff			
		kettle not working per staff			
		knobs on ovens broken			
		Staff reports ovens do not consistently work - please address broken ovens			
		Everything clean, temps good!			
Corrective Action Required:				<input type="checkbox"/> No	<input type="checkbox"/> Yes
				<input type="checkbox"/> Voluntary Compliance	<input type="checkbox"/> Employee Restriction / Exclusion
				<input type="checkbox"/> Re-inspection Scheduled	<input type="checkbox"/> Emergency Suspension
				<input type="checkbox"/> Embargo	<input type="checkbox"/> Emergency Closure
				<input type="checkbox"/> Voluntary Disposal	<input type="checkbox"/> Other:

Discussion With Person in Charge:

City of Gardner

FOOD ESTABLISHMENT INSPECTION REPORT

Name	Gardner Middle School	Date	12/11/19	Type of Operation(s)	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other
Address	297 Catherine St.	Risk Level		HACCP Y/N		Permit No.	
Telephone	632-1103	Time In:		Out:			
Owner	GPS						
Person-in-Charge (PIC)							
Inspector	Lauren Saunders						

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Non-compliance with:

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FOOD PROTECTION MANAGEMENT

- 1. PIC Assigned/Knowledgeable/Duties

EMPLOYEE HEALTH

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FOOD FROM APPROVED SOURCE

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- | C | N |
|---|---|
| | |
| X | |
| X | |
| | |
| | |
| | |
- 23. Management and Personnel (FC-2)(590.003)
 - 24. Food and Food Protection (FC-3)(590.004)
 - 25. Equipment and Utensils (FC-4)(590.005)
 - 26. Water, Plumbing and Waste (FC-5)(590.006)
 - 27. Physical Facility (FC-6)(590.007)
 - 28. Poisonous or Toxic Materials (FC-7)(590.008)
 - 29. Special Requirements (590.009)
 - 30. Other

S-590.000-14.doc

Anti-Choking	590.009 (E)	<input type="checkbox"/>
Tobacco	590.009 (F)	<input type="checkbox"/>
Allergen Awareness	590.009 (G)	<input type="checkbox"/>

- 12. Prevention of Contamination from Hands
- 13. Handwash Facilities

PROTECTION FROM CHEMICALS

- 14. Approved Food or Color Additives
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TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

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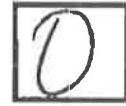
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- 22. Posting of Consumer Advisories

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):



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DATE OF RE-INSPECTION:

Inspector's Signature: Lauren Saunders	Print: Lauren Saunders	PICs Signature: Katrina Bressani	Print: Katrina Bressani	Page 1 of 2 Pages
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Establishment Name: Gardner Middle School

Date: 6/11/19

Page: 2 of 2

DESCRIPTION OF VIOLATION / PLAN OF CORRECTION				Date Verified	
PLEASE PRINT CLEARLY					
Item No.	Code Reference	C - Critical Item R - Red Item			
			<p>Food warmer not keeping temp. Thermometer on warmer reads 58° - approx 20° cooler than reading. (approx 130°-140°) - Replace or Repair. - Staff is batch cooking but, replace each meal for safe temps X Steamer still not working & kettle still not working 1/2 of each oven non-operational (bottom of one) - HHDIB - Rear handwash sink has slow leak pipe underneath sink still leaking Temp only 96° - needs to be raised 113° All handwash sink temps approx 95° - 96°</p>		
Discussion With Person in Charge CC Yahnina or Other to Super Intendant				Corrective Action Required: <input type="checkbox"/> Voluntary Compliance <input type="checkbox"/> Employee Restriction / Exclusion <input type="checkbox"/> Re-inspection Scheduled <input type="checkbox"/> Emergency Suspension <input type="checkbox"/> Embargo <input type="checkbox"/> Emergency Closure <input type="checkbox"/> Voluntary Disposal <input type="checkbox"/> Other:	

City of Gardner

FOOD ESTABLISHMENT INSPECTION REPORT

Name	Waterford St. School	Date	10/3/18	Type of Operation(s)	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection
Address	62 Waterford St	Risk Level	NONE	Previous Inspection Date:			
Telephone	(978) 632-1605	HACCP Y/N		Pre-operation			
Owner	Gardner Public Schools	Time		Suspect illness			
Person-in-Charge (PIC)		In:		General Complaint			
Inspector	Lauren Saunders	Out:		HACCP			
				Other			

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Non-compliance with:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Anti-Choking 590.009 (E)
Tobacco 590.009 (F)
Allergen Awareness 590.009 (G)

FOOD PROTECTION MANAGEMENT

1. PIC Assigned/Knowledgeable/Duties

EMPLOYEE HEALTH

2. Reporting of Diseases by Food Employee and PIC

3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

4. Food and Water from Approved Source

5. Receiving/Condition

6. Tags/Records/Accuracy of Ingredient Statements

7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

8. Separation/Segregation/Protection

9. Food Contact Surfaces Cleaning and Sanitizing

10. Proper Adequate Handwashing

11. Good Hygienic Practices

12. Prevention of Contamination from Hands

13. Handwash Facilities

PROTECTION FROM CHEMICALS

14. Approved Food or Color Additives

15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

16. Cooking Temperatures

17. Reheating

18. Cooling

19. Hot and Cold Holding

20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)

21. Food and Food Preparation for HSP

CONSUMER ADVISORY

22. Posting of Consumer Advisories

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

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DATE OF RE-INSPECTION:

C	N	
		23. Management and Personnel (FC-2)(590.003)
		24. Food and Food Protection (FC-3)(590.004)
		25. Equipment and Utensils (FC-4)(590.005)
		26. Water, Plumbing and Waste (FC-5)(590.006)
		27. Physical Facility (FC-6)(590.007)
		28. Poisonous or Toxic Materials (FC-7)(590.008)
		29. Special Requirements (590.009)
		30. Other

Inspector's Signature: Lauren Saunders
PIC's Signature: Angela J. Lyons

Print: Lauren Saunders
Print: Angela J. Lyons

Page 1 of 2 Pages

Establishment Name: Waterford Street School Date: 10/3/18 Page: 2 of 2

Item No.	Code Reference	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION <small>PLEASE PRINT CLEARLY</small>			Date Verified											
<ul style="list-style-type: none"> * Freezer is leaking due to missing gasket. Needs to be repaired. * Milk cooler has electrical tape wrapped around plug - Wire fraying - Plug should be replaced * Sink leaking - pipes underneath. Everything clean, temps good. No other issues. 																	
<p>Discussion With Person in Charge:</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 30%; text-align: center;">Corrective Action Required:</td> <td style="width: 10%; text-align: center;"><input type="checkbox"/> No</td> <td style="width: 10%; text-align: center;"><input type="checkbox"/> Yes</td> </tr> <tr> <td style="text-align: center;">□ Voluntary Compliance</td> <td style="text-align: center;">□ Employee Restriction / Exclusion</td> </tr> <tr> <td style="text-align: center;">□ Re-inspection Scheduled</td> <td style="text-align: center;">□ Emergency Suspension</td> </tr> <tr> <td style="text-align: center;">□ Embargo</td> <td style="text-align: center;">□ Emergency Closure</td> </tr> <tr> <td style="text-align: center;">□ Voluntary Disposal</td> <td style="text-align: center;">□ Other:</td> </tr> </table>							Corrective Action Required:	<input type="checkbox"/> No	<input type="checkbox"/> Yes	□ Voluntary Compliance	□ Employee Restriction / Exclusion	□ Re-inspection Scheduled	□ Emergency Suspension	□ Embargo	□ Emergency Closure	□ Voluntary Disposal	□ Other:
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City of Gardner

FOOD ESTABLISHMENT INSPECTION REPORT

Name	<i>Waterford Street School</i>	Date	10/11/19	Type of Operation(s)	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-Inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other _____
Address	102 Waterford St.	Risk level	<i>NONE</i>	HACCP Y/N		Permit No.	
Telephone	978-632-1605	Time In:		Out:			
Owner	GPS						
Person-in-Charge (PIC)							
Inspector	<i>Lauren Saunders</i>						

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Non-compliance with:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

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Tobacco	590.009 (F)	<input type="checkbox"/>
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DATE OF RE-INSPECTION:

S:\105CMR590.000-14.doc

Inspector Signature: *Lauren Saunders*
PICs Signature: *Angela J. Lyon*

Print: *Lauren Saunders*
Print: *Angela J. Lyon*

Page 1 of 2 Pages

Establishment Name: Walterford Street School

Date: 6/11/19

Page: 2 of 2

Item No.	Code Reference	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION																		
			PLEASE PRINT CLEARLY																		
			<p>Pipe underneath sink is leaking. Staff reports it has been fixed since Sept 2018. Sink is leaking again. Different sink - hand wash sink REPAIR.</p> <p>Freezer still leaking - needs new gasket</p> <p>Still electrical tape on plug of milk cooler</p>																		
				<p>Discussion With Person in Charge:</p> <table border="1"> <thead> <tr> <th>Corrective Action Required:</th> <th><input type="checkbox"/> No</th> <th><input type="checkbox"/> Yes</th> </tr> </thead> <tbody> <tr> <td><input type="checkbox"/> Voluntary Compliance</td> <td><input type="checkbox"/></td> <td>Employee Restriction / Exclusion</td> </tr> <tr> <td><input type="checkbox"/> Re-inspection Scheduled</td> <td><input type="checkbox"/></td> <td>Emergency Suspension</td> </tr> <tr> <td><input type="checkbox"/> Embargo</td> <td><input type="checkbox"/></td> <td>Emergency Closure</td> </tr> <tr> <td><input type="checkbox"/> Voluntary Disposal</td> <td><input type="checkbox"/></td> <td>Other:</td> </tr> </tbody> </table>			Corrective Action Required:	<input type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> Voluntary Compliance	<input type="checkbox"/>	Employee Restriction / Exclusion	<input type="checkbox"/> Re-inspection Scheduled	<input type="checkbox"/>	Emergency Suspension	<input type="checkbox"/> Embargo	<input type="checkbox"/>	Emergency Closure	<input type="checkbox"/> Voluntary Disposal	<input type="checkbox"/>	Other:
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